**APPETIZERS**

**SOUP DU JOUR**
Chefs’ featured soups of the day. Cup 2.25 | Bowl 4.25

**UCONN BONELESS WINGS**
Crispy chicken tenders tossed with Buffalo, BBQ or sriracha BBQ sauce. Served with celery & ranch dressing. 10

**FRIED CALAMARI**
House-breaded calamari & banana peppers. Served with a side of sriracha mayo & marinara. 10

**PISTACHIO CHICKEN**
Mixed greens, romaine lettuce & grapes tossed with raspberry vinaigrette. Finished with dried cranberries, pistachios & grilled chicken. 11

**ROMAINE & KALE CAESAR**
Romaine & steamed kale, tossed with shaved pecorino cheese & caesar dressing. Finished with house-made croutons. 9

*Add the following: tofu 2; fried calamari 4; grilled or fried chicken 4; salmon 5; shrimp 5; soy chicken 4; crab cakes (2) 5; house-made quinoa burger 3; goat cheese 2*

**CHIPOTLE BUFFALO CHICKEN**
Romaine, red peppers, carrots, tomatoes, cucumbers, gorgonzola tossed in a chipotle ranch dressing finished with chicken tenders & Buffalo sauce. 12

**HUSKY GARDEN**
Romaine lettuce, tomatoes, bell peppers, red onion, cucumbers & carrots with your choice of dressing. 8

*Add the following: tofu 2; fried calamari 4; grilled or fried chicken 4; salmon 5; shrimp 5; soy chicken 4; crab cakes (2) 5; house-made quinoa burger 3; goat cheese 2*

**SALADS**

**SALAD DRESSINGS:** Caesar, Bleu Cheese, Balsamic Vinaigrette, Champagne Vinaigrette, Raspberry Vinaigrette, UConn Honey Dijon, Ranch, Chipotle Ranch, Sriracha Dressing, Oil & Vinegar, Roasted Tomato Vinaigrette, Fat Free Italian.

**SANDWICHES**

Our sandwiches are served with your choice of one of the following: Apple Horseradish Coleslaw, Pub Fries, Kettle Chips, Baked Potato, Seasoned Pub Fries, Sautéed Green Beans or a Mixed Green Salad. Add a Loaded Baked Potato, Side Caesar or Sweet Potato Fries for an additional 2.00

**BBQ CHICKEN MELT**
Fried chicken tenders & BBQ sauce on toasted Batard bread with caramelized onions, Cabot pepper jack cheese & Applewood smoked bacon. 10

**T.B.L.T.**
Turkey. Bacon. Lettuce. Tomato. with zesty avocado mayo on Texas toast. 10

**VEGGIE PANINI**
Roasted portabella mushrooms, spinach, red onion, tomatoes, avocado & mozzarella. Finished with a balsamic reduction & pesto mayonnaise on sourdough. 10

**CHICKEN CAPRESE SANDWICH**
Grilled chicken served on toasted Batard bread with tomato jam, caramelized onions, mozzarella cheese, a basil pesto & balsamic reduction. 10

*Gluten Free Menu is available.

**WE PROUDLY SERVE LOCALLY GROWN FOODS**

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illness.*** For a vegetarian substitute, try our house-made quinoa burger.
Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illness.

For a vegetarian substitute, try our house-made quinoa burger.

Our recipes feature local bounty from Connecticut & the region, when available, all prepared by UConn's award winning Chefs. UConn's Spring Valley Student Farm supplies us with a variety of fresh seasonal produce.

### ENTRÉES

**N.Y. STRIP STEAK***
10oz. steak, cooked to order, with choice of two sides.  16

**CHAUDIE’S FISH & CHIPS**
Local white fish lightly breaded & served with pub fries, apple horseradish coleslaw & tartar sauce.  13

**BUTTERNUT RISOTTO**
Roasted butternut squash, butternut cream, toasted walnuts, local maple syrup & local goat cheese.  13

**THAI FRY**
Rice noodles, onion, snow peas, red peppers, bean sprouts & scallions sautéed in a sweet & spicy stir fry sauce.  9

### PASTA YOUR WAY

Penne with your choice of sauce & topped with your favorites!  9

**CHOOSE YOUR SAUCE:**
- Pomodoro
- Pesto
- Parmesan Alfredo
- Cajun Alfredo
- Tomato Cream

**CHOOSE YOUR TOPPING:**
- Goat Cheese: 2
- Tofu: 2
- Grilled Chicken: 4
- Fried Chicken: 4
- Spicy Italian Sausage: 4
- Beyond Meat™ Vegan Chicken Strips: 4
- Shrimp: 5
- Salmon: 5
- Crab Cake: 2
- Fried Calamari: 5

**SHOULD YOU CHOOSE TO ADD:**
- Spinach: 1
- Mushrooms: 1
- Broccoli: 1
- Bacon: 1
- Tomatoes: 1
- Caramelized Onions: 1
- Shaved Pecorino: 1

### HALF POUND BURGER***

Hand formed Certified Angus Beef burger**, cooked to order. Served on a toasted potato roll with lettuce, tomato & a pickle with your choice of a side.  10

**CHEESE IT:**
- American
- Swiss
- Cabot Cheddar
- Gorgonzola
- Cabot Pepper Jack
- Mozzarella

**TOP IT:**
- Kosher Dill Pickles: .50
- Sliced Red Onion: .50
- Bacon: 1
- Avocado: 1
- Roasted Portabella: 1
- Caramelized Onions: 1
- Pickled Red Onions: 1
- Extra Patty: 3

**SAUCE IT:**
- Buffalo
- BBQ
- Sriracha
- Sriracha BBQ
- Mayo
- Balsamic Reduction
- Avocado Mayo

### BEVERAGES

Coke, Diet Coke, Sprite, Root Beer, Orange, Ginger Ale, Raspberry Iced Tea, Cranapple Raspberry Juice, Lemonade, Freshly Brewed Lipton Tea  2

Fair Trade Coffee, Hot Tea, Hot Chocolate: 1.75
- Latte: 3.75
- Cappuccino: 3.75
- Espresso: 1.50
- Floats: 3.95
- Milkshakes: 5.25

**Beer & Wine**
Beer & wine also available featuring local wines

---

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illness.

***For a vegetarian substitute, try our house-made quinoa burger.

Our recipes feature local bounty from Connecticut & the region, when available, all prepared by UConn’s award winning Chefs. UConn’s Spring Valley Student Farm supplies us with a variety of fresh seasonal produce.